USE & CARE GUIDE

Downdraft Ventilation

WOLF®

Contents

Wolf Downdraft Ventilation 3

Safety Instructions 4

Downdraft Features 6

Downdraft Operation 7

Downdraft Care 8

Service Information 10

Wolf Warranty 11

Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

Thank You

Your purchase of a Wolf downdraft ventilation system attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your downdraft with quality materials and workmanship to give you years of dependable service.

Before you begin using your downdraft, please take some time to read this use & care guide. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations for your downdraft ventilation system.

Your Wolf downdraft ventilation system is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

IMPORTANT NOTE: Wolf downdraft systems can be used with all Wolf induction, electric and gas cooktops, except unframed models. Wolf downdraft systems cannot be used with the steamer or fryer module and are not recommended for use with the electric grill module. A downdraft can also be used with sealed burner rangetop models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact your authorized Wolf dealer for details.

IMPORTANT INSTRUCTIONS

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Read this use & care guide carefully before using your new downdraft ventilation system to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician.
- Warranty service must be performed by a Wolf authorized service center.
- Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
- Use this downdraft only in the manner intended by Wolf Appliance, Inc. If you have questions, contact us at 800-332-9513.
- Before servicing or cleaning, switch power off at the service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means can not be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.

GENERAL SAFETY REQUIREMENTS

- This appliance must be grounded.
- For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- Ducted fans must always be vented to the outdoors.
- To reduce the risk of fire, use only steel ductwork.
- Do not install this downdraft with the activating switch directly behind a burner or element. The minimum distance between the switch and edge of the burner should be 4" (102).
- Do not wear loose-fitting or hanging clothing when operating this appliance. It may be ignited by burners or elements on the cooktop.
- Children should not be left alone or unattended in the area where this appliance is in use.

⚠ CAUTION

To reduce the risk of fire and properly exhaust air, be certain to duct air outside. Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces or garages.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not repair or replace any part of this appliance unless specifically recommended in this book. All other service should be performed by a qualified technician.
- To avoid motor bearing damage and noisy and/or unbalanced impellers, keep drywall spray, construction dust, etc. off power unit.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring or other hidden utilities.
- Please read the specification label on the downdraft for further information and requirements.

⚠ WARNING

TO REDUCE RISK OF COOKTOP GREASE FIRE:

A) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.

B) Always turn hood ON when cooking at high heat or when flambeing foods (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).

C) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.

D) Use proper pan size. Always use cookware appropriate for the size of the surface element.

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

- Smother flames with close-fitting lid, cookie sheet, or metal tray, then turn off the burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.
- Never pick up a flaming pan—you may be burned.
- Do not use water, including wet dishcloths or towels—a violent steam explosion will result.

USE AN EXTINGUISHER ONLY IF:

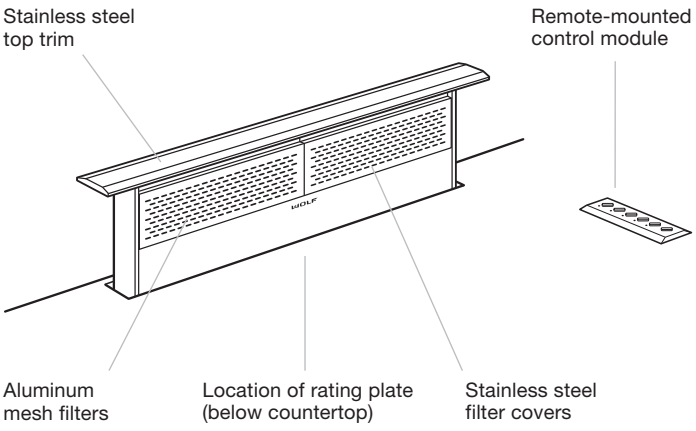
- You know you have a class ABC extinguisher and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit (NFPA fire safety tips).

Downdraft Features

- Crafted of heavy-duty stainless steel.
- Internal and remote blower options.
- Downdraft lowers beneath countertop when not in use, 9" (229) chimney elevation.
- Stainless steel top trim and remote-mounted control module with LED indicators.
- Three-speed blower control.
- Delay-off feature to automatically turn unit off after five minutes while chimney remains up.
- Filter clean timer lets you know when filters need cleaning.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

DOWNDRAFT

Model DD36 shown.


Stainless steel top trim
Remote-mounted control module
Aluminum mesh filters
Location of rating plate (below countertop)
Stainless steel filter covers

Downdraft Controls

ACTIVATION

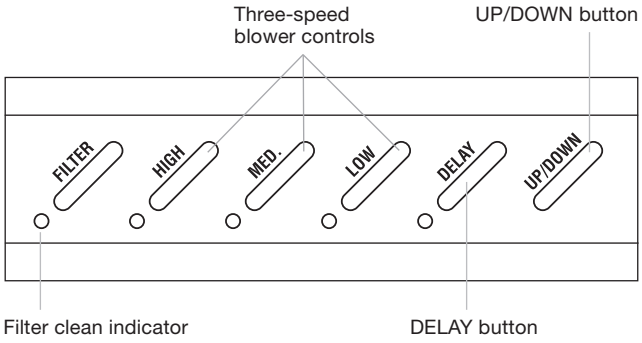
- To activate the downdraft, press the UP/DOWN button on the control module.
- Once the UP/DOWN button is pressed, the downdraft blower will turn on at the last speed used, or on medium for first time use.

BLOWER SPEED

- To adjust the speed of the blower, press the HIGH, MEDIUM or LOW button. The corresponding LED will illuminate to indicate the blower speed.

FILTER CLEAN INDICATOR

- The LED next to the FILTER button on the control module will illuminate when it is time to clean the filters. This indicator light comes on after approximately 30 hours of operation. Refer to filter care on page 9.
- To reset the FILTER clean LED indicator, press the FILTER button.



Downdraft control module.

DELAY-OFF FEATURE

- The delay-off feature will allow the downdraft blower to continue operating at the selected speed for approximately five minutes after the DELAY button has been pressed. This feature allows you to leave the cooking area, while the downdraft system is still in operation, it will then shut off and the chimney will stay up.
- In delay-off mode, both the DELAY LED and the corresponding blower speed LED will be illuminated.
- If the blower is on high speed and the DELAY button is pressed, the blower will stay on high speed for five minutes. It will then switch to low speed for an additional five minutes before turning off. The chimney will stay up.
- If the blower is on medium speed and the DELAY button is pressed, the blower will stay on medium speed for five minutes. It will then switch to low speed for an additional five minutes before turning off. The chimney will stay up.
- If the blower is on low speed and the DELAY button is pressed, the blower will stay on low speed for five minutes before turning off. The chimney will stay up.
- If the DELAY button is pressed when the blower is off or when the chimney is down, no operation will take place.
- If the DELAY button is pressed when the unit is already in delay-off mode the delay-off feature will be cancelled.

Cleaning Recommendations

EXTERIOR SURFACES

Most exterior surfaces of your downdraft ventilation system are stainless steel or aluminum. Although these surfaces are resistant to most stains, they are not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.

IMPORTANT NOTE: Do not use steel wool pads or abrasive cleaners; they will permanently scratch stainless steel and aluminum surfaces.

Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.

To clean, use a clean cloth or sponge and wipe exterior surfaces with warm water and mild detergent. Rinse and dry immediately.

Apply a protective polish to exterior surfaces to maintain luster and protect from food stains. Use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth, always in the same direction as the grain. To bring out the natural luster of stainless steel, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.

Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

CONTROL MODULE

Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Do not spray directly on the control module. Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.

IMPORTANT NOTE: Be careful not to soak the control module. Although they are sealed, excessive moisture may cause damage to the controls.

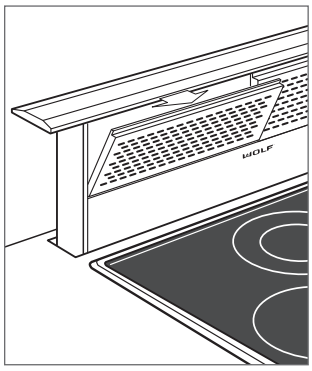
Filter Care

The aluminum mesh filters should be cleaned approximately every month, depending on use. The FILTER clean indicator on your control module will illuminate when it is time to clean the filters. This indicator light comes on after approximately 30 hours of operation. You may need to clean the filters more often if your cooking style generates large amounts of grease, like frying foods or wok cooking.

The filters and filter covers are dishwasher safe and are designed to fit most dishwashers.

To remove the filters, push down on the filter frame while pulling the filter out away from the downdraft. Refer to the illustration below. Place the aluminum mesh filter and stainless steel cover into the dishwasher at approximately 140°F (60°C), or hand wash, and use a biodegradable detergent. When filters are dry, reinstall using the reverse procedure.

IMPORTANT NOTE: Do not operate the downdraft without filters. This may cause damage to the blower or other internal components of the downdraft system.



Downdraft filter removal.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your Wolf downdraft. This information is found on the product rating plate, located above the blower housing on the front side of the downdraft, below the countertop. Refer to the illustration on page 6. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Authorized Service Center:

_____

Phone: _____

Authorized Wolf Dealer:

_____

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling a Wolf authorized service center, check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

1) Mail in the completed Wolf product registration card.
2) Register online at **wolfappliance.com**.
3) Register by phone by calling Wolf customer service at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by a Wolf authorized service center, unless otherwise specified by Wolf Appliance. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any outdoor gas grill body or hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf authorized service center nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-332-9513.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

WOLF®

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